

§ 381.166

has been cooked by the action of moist heat in a barbecue sauce.

§ 381.166 Breaded products.

“Breaded” is a term applicable to any poultry product which is coated with breading or a batter and breading in an amount not to exceed 30 percent of the weight of the finished breaded product.

§ 381.167 Other poultry dishes and specialty items.

Poultry dishes and specialty items listed in Table IV of this paragraph shall meet the requirements set forth in said table, irrespective of the type of packaging, and the percentages in Table IV shall be calculated on a ready-to-serve basis, except that soup bases in institutional packs which are prepared for sale to institutional users shall have a minimum of 15 percent cooked deboned poultry meat based on the weight of the soup base product.

TABLE IV

Product name ¹	Minimum percent cooked deboned poultry meat of kind indicated	Minimum percent cooked poultry of kind indicated, indicating bone
(Kind) Ravioli	2
(Kind) Soup	2
Chop Suey with (Kind)	2
(Kind) Chop Suey	4
(Kind) Chow Mein without noodles	4
(Kind) Tamales	6
Noodles or Dumplings with (Kind) ²	6
(Kind) Stew	12
(Kind) Fricassee of Wings	40
(Kind) Noodles or Dumplings ² ..	15	30
(Kind) with Vegetables	15
Gravy with sliced (Kind)	15
(Kind) Tetrazzini	15
(Kind) chili with beans	17
Creamed (Kind)	20
(Kind) Cacciatore	20	40
(Kind) Fricassee	20	40
(Kind) A-La-King	20
(Kind) croquettes	25
Slice (Kind) with Gravy and Dressing	25
(Kind) Salad ³	25
(Kind) chili	28
(Kind) Hash	30
Sliced (Kind) with Gravy	35
Minced (Kind) Barbecue	40

¹ The product name may contain other appropriate descriptive terms such as “noodle”; e.g., “Chicken Noodle Soup.”

² This standard also applies to products named (Kind) with rice or similar starches.

³ The 25 percent standard listed includes poultry meat plus proportions of skin and fat natural to the poultry used.

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[37 FR 9706, May 16, 1972, as amended at 39 FR 4569, Feb. 5, 1974]

§ 381.168 Maximum percent of skin in certain poultry products.

The poultry products listed in Table V shall have not more than the percent of skin specified in the table, when raw and when cooked.

TABLE V

Product name	Percent skin	
	Raw	Cooked
Boneless Turkey Breast or Boneless Turkey Breast Roll	14
Boneless Turkey Thigh or Boneless Turkey Thigh Roll	8
Boneless Turkey or Turkey Roll	15
Boneless Chicken Breast or Boneless Chicken Breast Roll	18	20
Boneless Chicken or Chicken Roll	20	25

§ 381.169 Ready-to-cook poultry products to which solutions are added.

(a) Butter alone, or solutions of poultry broth, poultry stock, water, or edible fats, or mixtures thereof, in which are included functional substances such as spices, flavor enhancers, emulsifiers, phosphates, coloring materials, or other substances, approved by the Administrator in specific cases, may be introduced by injection into the thick muscles (breast and legs) of ready-to-cook poultry carcasses and may be introduced by injection or marinating into any separate bone-in part therefrom, for the purpose of providing a basting medium or similar function. The ingredients of the added materials and the manner of addition to the products must be found acceptable by the Administrator, in all cases. The introduction of the added materials shall increase the weight of the processed product by approximately 3 percent over the weight of the raw product after washing and chilling in compliance with § 381.66. The weight of the added materials introduced into the poultry products as provided in this paragraph shall be included as part of the weight of the poultry for purposes